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(54) Abstract Title
A dietetic confectionery composition

(57) A confectionery composition comprises rose oil, vitamin B₆, sugar, amino acid and calcium dihydrophosphate. The amount of amino acid in the composition is not less than half of the amount of sugar and the composition may comprise other raw materials which are natural foodstuffs, such as fruit puree, treacle, agar and citric or ascorbic acid. The composition may comprise at least 0.005% by weight rose oil and 0.015 to 0.060% by weight of the vitamin B₆ substance, which is preferably pyridoxine hydrochloride. The synthetic components in the composition are natural metabolites and the amino acid is preferably L-alanine. The confectionery allows gluconeogenesis in patients and is useful for the nourishment of the obese.

GB 2 348 794 A

Confectionery for Nourishment of Obese

The present invention relates to the composition of nourishing products for the obese persons.

Many people need sweets with their evening tea for the comfort. Sweet products have a high carbohydrates and energy content, and due to these features they are useless for the obese persons, especially in the evening. The methods of reducing energy content while maintaining the sweet taste is to use carbohydrates replacers, such as saccharin, which are not digested as carbohydrates and they have a very low caloric value. These are not, however, universally accepted in their level of consumption owing to the risk of unpleasant side-effects.

An object of this invention is to provide sweet confectionery which comprises only natural metabolites and nevertheless does not give the dangerous amount of energy for obese people. This confectionery may be used safely by the obese as far as the recipe of it allows to activate gluconeogenesis in the great number of patients. Due to these reactions this confectionery has been utilized with the negative balance of the energy.

The confectionery contains sugar, l-alanine, vitamin B₆, calcium dihydrophosphate, fruits puree, treacle, agar, citric or ascorbic acid, and rose oil.

Accordingly, this invention provides a confectionery in which:

- a) sugar is combined with amino acid (preferable l-alanine), so as the amount of l-alanine would be no less than a half of amount of sugar;
- b) Calcium dihydrophosphate ($\text{Ca}(\text{H}_2\text{PO}_4)_2 \cdot 10\text{H}_2\text{O}$) is used as buffer salt and for activation of gluconeogenesis as well;
- c) vitamin B₆ is used in the amount of at least 15 mg (preferable 60 mg) for each 100 g of confectionery;
- d) rose oil is used for its pharmacological activity
- e) all synthetic components are natural metabolites, and all the other raw materials are natural foodstuffs.

Recipe of the product (confectionery) is as follow (mass %):

<i>Sugar</i>	15 — 37
<i>L-Alanine</i>	10 — 28
<i>Vitamin B₆ as Pyridoxine hydrochloride</i>	0.015 — 0.060
<i>Fruits puree</i>	5 — 15
<i>Treacle</i>	20 — 28
<i>Agar</i>	1 — 5
<i>Calcium dihydrophosphate</i>	0.8 — 2.0
<i>Citric or ascorbic acid</i>	0.6 — 1.4
<i>Rose oil</i>	0.005 — 0.010
<i>Water</i>	the rest

The following Example further illustrates the present invention.

Example

<i>Sugar</i>	25
<i>L-Alanine</i>	25
<i>Vitamin B₆ as Pyridoxine hydrochloride</i>	0.060
<i>Apples puree</i>	12
<i>Treacle</i>	26
<i>Agar</i>	3.6
<i>Calcium dihydrophosphate</i>	1
<i>Citric acid</i>	0.9
<i>Rose oil</i>	0.010
<i>Water</i>	6.43

The non-limited usage of this confectionery in humans allows to reduce body fat content significantly in comparison to the same diet, but without the confectionery.

Claims

1. A confectionery for nourishment of the obese including sugar, amino acid (preferable l-alanine), calcium dihydrophosphate, vitamin B₆, and rose oil, so that the amount of amino acid is not less than a half of the amount of sugar; herewith all synthetic components are natural metabolites, and all the other raw materials are natural foodstuffs.
2. A confectionery as claimed in Claim 1 where Vitamin B₆ substance is Pyridoxine hydrochloride from 0.015% to 0.060% by weight.
3. A confectionery as claimed in Claim 1 where content of rose oil is at least 0.005% by weight, preferable 0.01%.



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 Claims searched: 1-3

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Databases searched:

UK Patent Office collections, including GB, EP, WO & US patent specifications, in:
 UK CI (Ed.R): A2B (BMC6, BMC9, BMDE1)
 Int CI (Ed.7): A23G; A23L 1/307
 Other: Online: AGRICOLA, CAS-ONLINE, EPODOC, FROSTI, FSTA, JAPIO, TXTE, WPI

Documents considered to be relevant:

Category	Identity of document and relevant passage	Relevant to claims
A	GB 1356370 (HOWARD)	
A	EPODOC abstract & CN001048497 (INST AGRIC) - see abstract	
A	WPI abstract AN 1976-00326X & DE002426916 (GOEBEL) - see abstract	

X	Document indicating lack of novelty or inventive step	A	Document indicating technological background and/or state of the art
Y	Document indicating lack of inventive step if combined with one or more other documents of same category.	P	Document published on or after the declared priority date but before the filing date of this invention.
A	Member of the same patent family	E	Patent document published on or after, but with priority date earlier than, the filing date of this application.